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Indian Standard

**TERMINOLOGY OF MEAT PRODUCTS AND
MEAT ANIMALS**

PART I POULTRY

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MEAT ANIMALS

PART I POULTRY

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AMENDMENT NO. 1 JULY 1989
TO
IS : 8539 (Part 1) - 1977 TERMINOLOGY OF
MEAT PRODUCTS AND MEAT ANIMALS

PART 1 POULTRY

(*Page 4, clause 2.6, line 1*) — Insert the word 'Quail' after the words 'guinea fowl'.

(*Page 4, clause 2.6.1, line 2*) — Substitute 'usually 6 to 8 weeks of age' for 'usually 8 to 10 weeks of age'.

(*Page 5, clause 2.6.13*) — Insert the following after 2.6.13:

'2.6.14 Broiler Quail — Young quail ready for slaughter at 5 to 6 weeks of age.

'2.6.15 Quail, Matwe, Breeder Quail — Quail whose cartilage and breast bone is ossified.'

(*Page 5, clause 2.7.1, line 2*) — Substitute 'preparation' for 'preservation'.

(AFDC 18)

Indian Standard

TERMINOLOGY OF MEAT PRODUCTS AND MEAT ANIMALS

PART I POULTRY

0. FOREWORD

0.1 This Indian Standard (Part I) was adopted by the Indian Standards Institution on 25 August 1977, after the draft finalized by the Meat Industry Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Various terms relating to meat products and meat animals used in meat trade may, often connote different meaning to different parties and, therefore, may lead to avoidable disputes. Moreover, with the increased international trade in meat products, there is a need to precisely define various terms to facilitate their uniform interpretation.

0.2.1 This standard is based on the ISO draft proposal on terminology prepared by the International Organization for Standardization.

0.3 This part deals with terms commonly used in poultry industry. Other parts will deal with other meat products and meat animals.

1. SCOPE

1.1 This standard (Part I) covers definitions of terms relating to poultry and poultry meat.

2. GENERAL

2.1 Fattening, Raising, Growing — The application of special methods of keeping and feeding to achieve optimum increase in mass and quality of meat.

NOTE — Only poultry of this kind may be additionally marked as 'fattened'. For ducks and geese, the term broiler may be used if the birds, because of special feeding, are ready for slaughter before the first feather maturity (*see 2.6*).

2.2 Slaughtering — The operation of stunning and killing of the poultry intended for human consumption and the subsequent bleeding of these birds.

2.3 Processing — The application of one or several of the processes like plucking (picking), removal of head, crop, oesophagus, wind pipe, feet, wing tips, skin and separation in parts, on the slaughtered animal.

2.4 Method of Preparation

2.4.1 Closed — Slaughtered poultry, completely plucked, with or without head and feet.

2.4.2 Drawn, Eviscerated — Slaughtered poultry, completely plucked, with intestines completely removed.

2.4.3 Ready-to-Cook — Slaughtered poultry, completely plucked and eviscerated, without head, crop, oesophagus, gall bladder, wind pipe, vent and sexual organs and tail glands removed.

NOTE — Feet should be disjointed at the tarsal joint or removed immediately below the joint. Edible offals (giblets) as well as the neck should be hygienically wrapped and partly or wholly returned to the body cavity.

2.4.4 Ready-to-Grill — Same as 2.4.3, but without heart, liver, gizzard and with or without neck.

2.4.5 Ready-for-the-Spit — Same as 2.4.4, but with head, neck and feet.

2.5 State of Preservation

2.5.1 Fresh — From slaughter to the sale, the carcass not exposed to a temperature stiffening the carcass or its parts by freezing.

2.5.2 Deep Frozen — Poultry frozen with an average speed of penetration of at least 10 mm per hour to a core temperature of at least -18°C . In transportation and storage, a temperature of -18°C should not be exceeded. In removal from the transport facility and in selling to the consumer, the possible temperature of the outer part of the poultry should not exceed -15°C .

NOTE — Poultry which has lost the characteristics of deep frozen poultry does not regain this state of preservation when being deep-frozen again.

2.5.3 Frozen — Poultry which has been partly or completely stiffened by freezing but not or no longer deep frozen.

2.5.4 Thawed — Poultry which had been in the state of preservation as mentioned in 2.5.2 or 2.5.3 but no longer stiffened by freezing.

2.6 Categories — The terms 'chicken, goose, duck, turkey, guinea fowl' are collective terms applicable, unless otherwise specified, for both the sexes.

2.6.1 Broiler or Fryer — A broiler or fryer is a young meat-type chicken (usually 8 to 10 weeks of age), of either sex, that is, tendermeated with soft pliable, smooth-textured skin and flexible breastbone cartilage.

2.6.2 Soup Chicken, Fowl, Stewing Chicken — Chicken slaughtered after sex maturity. The breastbone cartilage is ossified.

2.6.3 Cock, Rooster — Male chicken slaughtered after sex maturity. The breastbone cartilage is ossified.

2.6.4 Broiler Duckling — Young duck slaughtered before the first feather maturity. The cartilage is not ossified. The breastbone cartilage is flexible.

2.6.5 Young Duck — Slaughtered after the first feather maturity. The breastbone cartilage is still flexible.

2.6.6 Duck, Mature Duck — Duck whose cartilage and breastbone cartilage is ossified.

2.6.7 Broiler Goose — Young goose ready for slaughter before the first feather maturity. The cartilage is not ossified. The breastbone cartilage is still flexible.

2.6.8 Young Goose — Slaughtered after the first maturity. The breastbone cartilage is still flexible.

2.6.9 Goose, Mature Goose — Goose whose cartilage and breastbone cartilage is ossified.

2.6.10 Young Turkey — Turkey whose cartilage is not ossified. The breastbone cartilage is still flexible.

2.6.11 Turkey, Mature, Breeder Turkey — Turkey whose cartilage and breastbone cartilage is ossified.

2.6.12 Young Guinea Fowl — Guinea fowl slaughtered before sex maturity. The breastbone cartilage is flexible.

2.6.13 Guinea Fowl — Guinea fowl slaughtered after sex maturity. The breastbone cartilage is ossified.

2.7 Poultry Parts — Poultry parts are halves and quarters, breasts, whole legs, thighs, drumsticks, necks, backs, tails, wings of the poultry types specified in 2.6.1 to 2.6.13. The following are subject to the grades mentioned in 2.2.

2.7.1 Halves — One half of the carcass split along the back, of the state of preservation described in 2.4.4.

2.7.2 Breast — Breast muscles situated on both sides of the breastbone with or without breastbone and the bones immediately beneath these muscles.

2.7.3 Whole Leg — Whole leg between hip joint and tarsal joint with muscles and skin, separated at the joints.

2.7.4 Thigh — Upper part of the leg between hip joint and the knee joint with muscles and skin, separated at the joints.

2.7.5 Drumstick — Lower part of the leg between knee joint and tarsal joint with muscles and skin, separated at the joints.

INDIAN STANDARDS

ON

MEAT INDUSTRY

IS :

- 1723-1973 Pork (*first revision*)
- 1743-1973 Mutton and goat meat canned in brine (*first revision*)
- 1981-1962 Animal casings
- 1982-1971 Code of practice for ante-mortem and post-mortem inspection of meat animals (*first revision*)
- 2475-1963 Smoked bacon
- 2476-1963 Ham
- 2536-1963 Mutton and goat flesh-fresh, chilled and frozen
- 2537-1963 Beef and buffalo flesh-fresh, chilled and frozen
- 3044-1973 Mutton and goat meat, curried and canned (*first revision*)
- 3060-1965 Pork sausages, canned
- 3061-1965 Pork sausages, fresh
- 4352-1967 Pork luncheon meat, canned
- 4393-1976 Basic requirements for an abattoir (*first revision*)
- 4674-1968 Dressed chicken
- 4723-1968 Egg powder
- 4950-1968 Bacon rashers, canned
- 4951-1975 Ham, canned (*first revision*)
- 5558-1970 Chicken essence
- 5960 (Part I)-1970 Methods of test for meat and meat products : Part I Determination of nitrogen content
- 5960 (Part II)-1970 Methods of test for meat and meat products : Part II Determination of ash
- 5960 (Part III)-1970 Methods of test for meat and meat products : Part III Determination of total fat content
- 5960 (Part IV)-1970 Methods of test for meat and meat products : Part IV Determination of free fat content
- 5960 (Part V)-1971 Methods of test for meat and meat products : Part V Determination of moisture content
- 5960 (Part VI)-1971 Methods of test for meat and meat products : Part VI Determination of chloride content
- 5960 (Part VII)-1974 Methods of test for meat and meat products : Part VII Determination of nitrite content
- 5961 (Part VIII)-1974 Methods of test for meat and meat products : Part VIII Determination of nitrate content
- 6557-1972 Albumen flakes, non-edible quality
- 6558-1972 Code of practice for cold storage of shell eggs
- 6628-1972 Slide rails for use in abattoirs
- 6659-1972 Code of practice for ante-mortem and post-mortem inspection of poultry
- 6782-1972 Hog gambrels
- 6950-1973 Pig hooks
- 7049-1973 Code for handling, processing, quality evaluation and storage of poultry
- 7053-1973 Basic requirements for a stall for sale of meat of small animals

INTERNATIONAL SYSTEM OF UNITS (SI UNITS)

Base Units

Quantity	Unit	Symbol
Length	metre	m
Mass	kilogram	kg
Time	second	s
Electric current	ampere	A
Thermodynamic temperature	kelvin	K
Luminous intensity	candela	cd
Amount of substance	mole	mol

Supplementary Units

Quantity	Unit	Symbol
Plane angle	radian	rad
Solid angle	steradian	sr

Derived Units

Quantity	Unit	Symbol	Conversion
Force	newton	N	1 N = 1 kg·l m/s ²
Energy	joule	J	1 J = 1 N·m
Power	watt	W	1 W = 1 J/s
Flux	weber	Wb	1 Wb = 1 V·s
Flux density	tesla	T	1 T = 1 Wb/m ²
Frequency	hertz	Hz	1 Hz = 1 c/s (s ⁻¹)
Electric conductance	siemens	S	1 S = 1 A/V
Pressure, stress	pascal	Pa	1 Pa = 1 N/m ²

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